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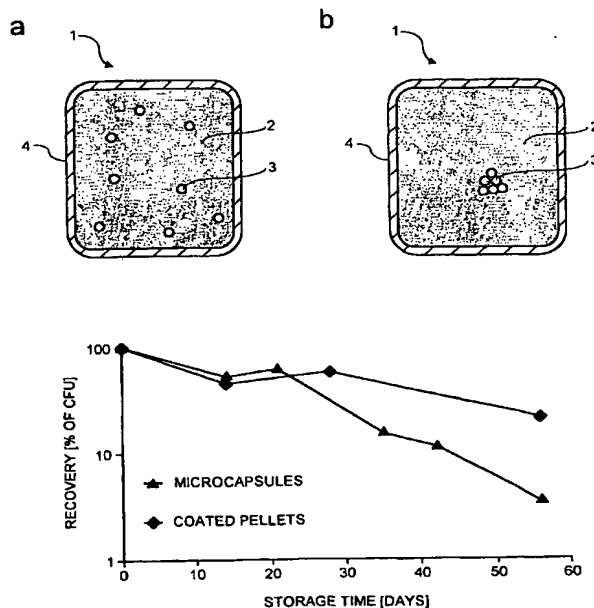
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(54) Title: PROBIOTIC DELIVERY SYSTEM



(57) **Abstract:** The present invention relates to a probiotic delivery system that is preferably added to a food product. In particular, the invention shows that compacted pellets having a volume of at least 0.02 cm³, that comprise, besides viable micro-organisms, arbitrary or eligible components, such as fillers, binder, plasticizer, other functional ingredients and a coating may be added to semi-moist, moist or semi-dry products. The micro-organisms remain viable for a longer time than commercially obtainable preparations of probiotics.

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